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Institutional Feeding Managers Stewards-Chefs-Cooks

ATTENTION PLEASE!

April 10, 1944.

"LATEST NEWS"

To all Institutional Feeders, Concessionaires and Managers — a note to pass on to you on the Paper Situation. The Paper Products supply has become more critical and WPB informs us that there is no relief in sight. All Feeders using paper cups, plates and containers should be planning ways to convert to chinaware wherever possible. This change ought to be made soon enough to allow orders for dishware or equipment to be filled in time for the changeover.

If you have difficulty in getting chinaware or dishwashing equipment for the change, contact this office and we will help in every way possible to obtain the necessary priorities.

The Low-Point-No-Point Campaign, featuring plentiful foods, is nationwide. Fifty thousand restaurants, hotels and industrial feeding establishments are cooperating with this program. Join in. Feature unrationed foods. Offer menus based on foods that are plentiful. Mork for the special award of merit being given by the War Food Administration to Eating Establishments, Hotels and Restaurants that feature LOW-POINT-NO-POINT recipes or who create their own special recipes for plentiful foods.

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FEATURE EGG DISHES

They are a No-Point Food.

The present EGG supply is large because of the lack of cold A T Y storage space. Help avoid food loss by featuring Feg dishes during the month of April.

SERVE NORE POTATOESS

LITURE

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